

Voluntary Report - public distribution

Date: 6/6/2003

GAIN Report Number: CH3107

China, Peoples Republic of

FAIRS Product Specific

Cereal: DRAFT FOR COMMENTS

2003

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Breakfast Cereal (GB xxxxx-xxxx and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will be GBXXXXX-XXXX Hygienic Standard for Breakfast Cereal:

BEGIN TRANSLATION

Items noted in the translation of GBXXXXX-XXXX Hygienic Standard for Breakfast Cereal:

This standard is drafted by the: Beijing Disease Prevention and Control Center, Tianjin Hygiene and Antiepidemic Station, Chongqing Hygienic Antiepidemic Station, Guangzhou Hygiene and Antiepidemic Station, Heilongjiang Hygiene and Antiepidemic Station, Nanjing Wangshi Food Company Limited, Vita Wheat Food (Fujian) Company Limited, and Jialeshi (China) Company Limited.

This standard is drafted by: Ding Xiuying, Wu Guihong, Wu Jun, Chen Shaojuan, Bi Jiandong, Ma Huilai and Tian Changying.

GB XXXXX-XXXX Hygienic Standard for Breakfast Cereal

1. Scope

This standard provides the requirements for breakfast cereal, the hygienic requirements and inspection methods for food additives and for production and processing. This standard applies to fixed-shape packaged foods made from grains (oats, barley, wheat, buckwheat, maize, rice, etc.) as main raw materials and that are with or without added auxiliary materials. This standard applies to raw materials that are grounded or ungrounded, ripened, pressed into sheet form and dried so that the product is ready-to-eat or to be heated.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760	National Standard for Food Additives
GB/T4789.32	Microbiological Assays in Food Hygiene for Inspection of Foods Including Grains, Fruits, and Vegetables.
GB/T5009.3	Determination of Moisture Content in Foods
GB/T5009.5	Determination of Protein in Foods
GB/T5009.6	Determination of Fat in Foods
GB/T5009.8	Determination of Sucrose in Foods
GB/T5009.11	Determination of Total Arsenic in Foods
GB/T5009.12	Determination of Lead in Foods

GB/T5009.22 Determination of Aflatoxin B1

GB7718 National Standard for Food Labels

GB14881 Hygienic Specification of General Use for Food Manufacturers

3. Definitions

The following terminology and definitions apply to this standard.

3.1. Pure Breakfast Cereal

It refers to fixed-shape packaged consumer ready foods that use oats, barley, wheat, buckwheat etc. as the main raw materials and that are made by grinding (or not grinding), ripening, pressing into sheet form, and drying. The cereals are ready to eat instantly or able to be eaten after heating.

3.2. Mixed-Type Breakfast Cereal

It refers to fixed-shape consumer ready foods made from oats, barley, wheat, buckwheat, maize and rice etc. as the main raw materials with or without added milk, non-dairy creamer, sugar, etc. Grinding (or not grinding), ripening, pressing into sheet form, and drying makes the cereals.

4. Requirements

4.1. Raw Material Requirements

Shall conform according to relevant standards and regulations.

4.2. Sensory Inspection Requirements

Shall conform according to requirements in Table 1.

Table 1. Requirement for Sensory Inspection

Color: Product should possess the intrinsic color

Taste and smell: Product should possess the intrinsic taste and odor without any other abnormal smell.

Shape: Product should possess the intrinsic shape. A small quantity of dry and loose powder (without any impurities, abnormalities, and mold) is allowable.

4.3. Physical Requirements

Shall conform according to requirements in Table 2.

Table 2. Physical Requirements

Index	Requirement	
	Pure breakfast cereal	Breakfast cereal of mixed-type
Moisture content, g/100 g =	10.0	5.0
Protein, g/100 g =	9.0	4.0
Fat, g/100 g =	6.0	—
Total sugar, g/100 g =	—	50
Total arsenic (As), mg/kg =	0.5	
Lead (Pb), mg/kg =	0.5	

Alflatoxin B1, microg/kg =	5
"a" only applied to breakfast cereal made from oats	

4.4. Microbe Requirements

Shall conform according to the requirements in Table 3.

Table 3. Microbial Requirements

Index	Standards
Total bacterial colonies, cfu/g =	10000
Coli bacillus flora MPN/100 g =	40
Pathogenic bacteria (Salmonella, Shiga's bacillus, Staphylococcus aureus)	Must not be detected
Mold, cfu/g =	50

5. Food Additives

5.1. The quality of food additives should conform to the corresponding standards and regulations.

5.2. The varieties and the dosage food additives should conform to GB2760

6. Hygienic Requirements for Production and Processing

Shall conform according to GB14881.

7. Labeling

Shall conform to regulations in GB7718. Labels on "pure breakfast cereals" or "breakfast cereal of mixed type" should be clearly indicated.

8. Packaging

Shall conform according to the corresponding hygienic standards and regulations.

9. Storage and Transportation

9.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

9.2. Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

10. Testing Methods

10.1. Moisture Content

Determined according to GB/T5009.3.

10.2. Protein

Determined according to GB/T5009.5.

10.3. Fat

Determined according to GB/T5009.6.

10.4. Total Sugar

Determined according to GB/T5009.8.

10.5. Total Arsenic

Determined according to GB/T5009.11.

10.6. Lead

Determined according to GB/T5009.12.

10.7. Alfatorin B1

Determined according to GB/T5009.22.

10.8. Microbial Inspection

Determined according to GB/T4789.32.

END TRANSLATION